

Label .....			
Net Weight (ounces) .....			
Style (whole; cut) .....			
Variety .....			
Factors		Score points	
Color .....	30	(A)	27–30
		(B)	<sup>1</sup> 24–
		(SStd.)	26
Defects .....	40	(A)	<sup>1</sup> 0–23
		(B)	36–40
		(SStd.)	<sup>1</sup> 32–
Character .....	30	(A)	35
		(B)	<sup>1</sup> 0–31
		(SStd.)	27–30
			<sup>1</sup> 24–
			26
Total score		100	<sup>1</sup> 0–23
Flavor and odor .....			
Grade .....			

<sup>1</sup> Indicates limiting rule.

### Subpart—United States Standards for Grades of Frozen Field Peas and Frozen Black-Eye Peas

SOURCE: 41 FR 16812, Apr. 22, 1976, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977 and at 46 FR 63203, Dec. 31, 1981.

#### § 52.1661 Product description.

*Frozen field peas* and *frozen Black-eye peas*, called “frozen peas” in these standards, means the frozen product prepared from clean, sound, fresh, seed of proper maturity of the field pea plant (*Vigna sinensis*), by shelling, sorting, washing, blanching, and properly draining. The product is frozen and maintained at temperatures necessary for preservation. “Frozen peas” may contain succulent, unshelled pods (snaps) of the field pea plant as an optional ingredient used as a garnish.

#### § 52.1662 Styles.

- (a) *Frozen peas*.
- (b) *Frozen peas with snaps*.

#### § 52.1663 Types.

(a) *Single type*. Frozen peas that have distinct similarities of color and shape for the type are not considered “mixed”. Single types include, but are not limited to, the following:

(1) *Black-eye peas* or other similar varietal types, such as “Purple-hull

peas”, that have a light-colored skin, a definite eye (contrasting color around the hilum), and are bean shaped;

(2) *Crowder peas* of various groups, such as “Brown Crowder”, that are nearly round in shape and have blunt or square ends;

(3) *Cream peas* of various groups, including “White Acre”, that have a solid cream-colored skin and are generally bean shaped; and

(4) *Field peas* means any varietal group or type of the field pea plant that has similar color and shape characteristics and includes “Black-eye peas”, “Crowder peas”, and “Cream peas”.

(b) *Mixed type*. Frozen peas that are a mixture of two or more distinct single varietal groups or are not distinguishable as a single varietal group shall be considered “mixed” type.

#### § 52.1664 Definitions of terms.

(a) *Absolute limit (AL)*. The maximum number of defects; or the minimum number of “color attributes” permitted in a sample unit.

(b) *Acceptable quality level (AQL)*. The maximum percent defective, or the maximum number of defects per hundred units; minimum percent “color attributes”, or the minimum number of “color attributes” per hundred units, that, for purposes of acceptance sampling inspection, can be considered satisfactory as a process average.

(c) *Blemished*. “Blemished” means discolored, spotted, or damaged by any means to the extent that the appearance or eating quality is materially affected.

(d) *Broken*. “Broken” means the skin or portions of the skin, the cotyledon or portions of the cotyledon, have become separated from the unit. “Broken” is not applicable to “snaps” in the style of “frozen peas with snaps”.

(e) *Character*. “Character” refers to the maturity and tenderness of the frozen peas, including snaps. Character is determined after cooking the product by the “cooking procedure” described in § 52.1670.

(1) *Good character*. The units are tender and in a reasonably young stage of maturity and are practically uniform in texture and tenderness.

(2) *Reasonably good character.* The units are reasonably tender and in a fairly young stage of maturity and may be variable in texture and tenderness; and the cotyledons may be mealy or firm but are not hard.

(f) *Defect.* Any nonconformance with a specified requirement. Defects are classified as “minor”, “major”, “severe”, or “critical”.

(g) *Deviant.* As applied to these standards, “deviant” means a sample unit that fails the requirements for the prerequisite factors of overall appearance, flavor and odor, freedom from grit, character, and freedom from broken peas; *Provided*, That such sample unit is not more than one grade below the intended or indicated grade.

(h) *Dissimilar varieties.* In single types only, peas that are of markedly different varietal colors and/or shapes. “Dissimilar varieties” is not applicable to snaps in the style of “frozen peas with snaps”.

(i) *Harmless extraneous vegetable material.* (1) In the style of “frozen peas”:

(i) *Class 1*—Hulls or pieces of unshelled pods (snaps), leaves, small tender stems, or other similar vegetable material; and

(ii) *Class 2*—Coarse, fibrous units of vegetable material which are harmless.

(2) In the style of “frozen peas with snaps”:

(i) *Class 1*—Leaves, small tender stems, or other similar vegetable material, except “snaps”; and

(ii) *Class 2*—Coarse, fibrous units of vegetable material which are harmless.

(j) *Flavor and odor*—(1) *Good flavor and odor.* The product, after cooking, has a good, characteristic normal flavor and odor and is free from objectionable flavors and objectionable odors of any kind.

(2) *Reasonably good flavor and odor.* The product, after cooking, may be lacking in good flavor but is free from objectionable flavors and objectionable odors of any kind.

(k) *Grit.* Sand, silt, or other earthy materials.

(l) *Sample.* The number of sample units to be used for inspection of a lot.

(m) *Sample unit.* The amount of product specified to be used for inspection. It may be:

(1) The entire contents of a container; or

(2) A portion of the contents of a container; or

(3) A combination of the contents of two or more containers; or

(4) A portion of unpacked product.

(n) *Shriveled.* A unit that is seriously wrinkled in appearance, excluding “snaps”.

(o) *Snap.* A succulent, unshelled pod of the field pea or Black-eye pea plant.

(p) *Unit.* Any individual frozen pea; or any individual succulent, unshelled pod.

#### § 52.1665 Sample unit size.

Compliance with requirements for all factors of quality is based on the following sample unit sizes:

(a) “White Acre”—5 ounces (141.75 grams).

(b) All other types—10 ounces (283.5 grams).

#### § 52.1666 Grades.

(a) “U.S. Grade A” is the quality of frozen peas that:

(1) Meets the following prerequisites (with deviants as specified in § 52.1673(a));

(i) Has a bright overall appearance;

(ii) Has a good flavor and odor;

(iii) Is practically free from grit;

(iv) Has a good character;

(v) Weight of broken peas does not exceed 0.25 ounce (7.1 grams) for “White Acre” peas and does not exceed 0.25 ounce (14.2 grams) for all other types; and

(2) Is within the limits for defects as classified in Table I and specified in Tables II and III.

(b) “U.S. Grade B” is the quality of frozen peas that:

(1) Meets the following prerequisites (with deviants as specified in § 52.1673(a));

(i) Has an overall appearance that may be dull but is not off-color;

(ii) Has a reasonably good flavor and odor;

(iii) Is practically free from grit;

(iv) Has a reasonably good character;

(v) Weight of broken peas does not exceed 0.5 ounce (14.2 grams) for “White Acre” peas and 1 ounce (28.35 grams) for all other types; and